



Gluten-free Scottish Stuffing

(developed by Quintin and Willow Wight)

Ingredients¹:

1 lb. (454 g) lean ground pork
2 c. chopped onions
2 c. certified gluten-free oat flakes
1 tbsp. (15 mL) dried parsley
2 tsp. (10 mL) salt
some thyme, pepper, or other herbs, if desired
½ c. (150 g) gluten-free mincemeat²
1 egg

Directions:

1. For an 18-22 lb. (8-10 kg) turkey, start with about 1 lb. (454 g) ground pork. Fry the pork lightly to remove some fat, and then crumble.
2. Mix all to a meatloaf consistency, adding egg last, if needed (mixture shouldn't be too dry). Proportions can be adjusted to your taste.
3. Stuff the turkey and roast as usual.

While this stuffing does not hold together as well as a traditional Scottish stuffing made with sausage, the leftovers can still make a lovely sandwich filling!

¹Metric measures may be a little off.

²“Mincemeat”, in this context, refers to the mixture of raisins and other fruit, citrus peel, spices, and (sometimes) beef suet.